

SIT20316 Certificate II in Hospitality

Release 2



SIT20316 Certificate II in Hospitality

Modification History

Release	Comments
Release 2	Updated superseded SIR units

Qualification Description

This qualification reflects the role of individuals who have a defined and limited range of hospitality operational skills and basic industry knowledge. They are involved in mainly routine and repetitive tasks and work under direct supervision.

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

Possible job titles include:

- bar attendant
- café attendant
- catering assistant
- · food and beverage attendant
- front office assistant
- porter
- room attendant.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

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Packaging Rules

12 units must be completed:

- 6 core units
- 6 elective units, consisting of:
 - 1 unit from Group A
 - 3 units from Group B
 - 2 units from Group B, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Core units

BSBWOR203	Work effectively with others
SITHIND002	Source and use information on the hospitality industry
SITHIND003	Use hospitality skills effectively
SITXCCS003	Interact with customers
SITXCOM002	Show social and cultural sensitivity
SITXWHS001	Participate in safe work practices

Elective units

Group A

SITHIND001	Use hygienic practices for hospitality service
SITXFSA001	Use hygienic practices for food safety

Group B

Accommodation Services – Housekeeping and Porting

CPPCLO2001A	Maintain hard floor surfaces
CPPCLO2004A	Maintain carpeted floors
CPPCLO2009A	Clean glass surfaces
CPPCLO2010A	Clean ceiling surfaces and fittings
CPPCLO2017A	Clean wet areas

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CPPCLO2019A Sort and remove waste and recyclable materials

CPPCLO2035A Maintain cleaning storage areas

SITHACS001 Clean premises and equipment

SITHACS002 Provide housekeeping services to guests

SITHACS003 Prepare rooms for guests

SITHACS004 Launder linen and guest clothes

SITHACS005 Provide porter services

Administration

TLIE1005 Carry out basic workplace calculations

Client and Customer Service, and Sales

SIRXSLS001 Sell to the retail customer

SITXCCS002 Provide visitor information

Communication and Teamwork

BSBCMM201 Communicate in the workplace

SITXCOM001 Source and present information

Commercial Cookery and Catering, and Kitchen Operations

SITHCCC002 Prepare and present simple dishes

SITHCCC003 Prepare and present sandwiches

SITHCCC004 Package prepared foodstuffs

SITHCCC006 Prepare appetisers and salads

SITHKOP001 Clean kitchen premises and equipment

Computer Operations and ICT Management

BSBITU201 Produce simple word processed documents

BSBITU202 Create and use spreadsheets

Environmental Sustainability

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BSBSUS201 Participate in environmentally sustainable work

practices

Finance

BSBFIA301 Maintain financial records

SITXFIN001 Process financial transactions

First Aid

HLTAID003 Provide first aid

Food and Beverage

SITHFAB001 Clean and tidy bar areas

SITHFAB002 Provide responsible service of alcohol

SITHFAB003 Operate a bar

SITHFAB004 Prepare and serve non-alcoholic beverages

SITHFAB005 Prepare and serve espresso coffee

SITHFAB006 Provide room service

SITHFAB007 Serve food and beverage

Food Safety

SITXFSA001 Use hygienic practices for food safety

SITXFSA002 Participate in safe food handling practices

SITXFSA003 Transport and store food

Gaming

SITHGAM001 Provide responsible gambling services

SITHGAM002 Attend gaming machines

SITHGAM003 Operate a TAB outlet

SITHGAM004 Conduct Keno games

Inventory

SITXINV001 Receive and store stock

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SITXINV002 Maintain the quality of perishable items

Languages other than English

SITXLAN001 Conduct basic oral communication in a language other

than English

SITXLAN002 Conduct routine oral communication in a language

other than English

Working in Industry

SITHIND001 Use hygienic practices for hospitality service

Qualification Mapping Information

SIT20213 Certificate II in Hospitality

Links

Companion Volume Implementation Guide: - http://www.serviceskills.com.au/resources

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